



**Asessippi**  
*Weddings*



# The Asessippi Wedding Team

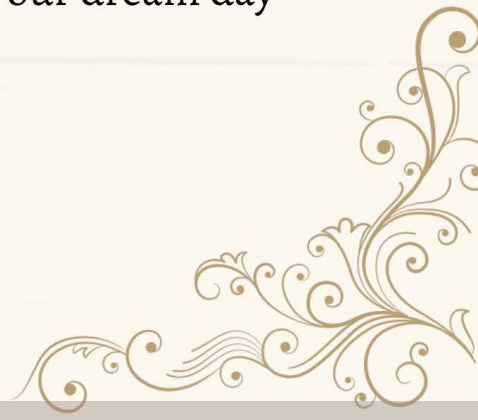
*Front Row - L-R: Justine Esplen; Wedding Coordinator, Ashley Dierks; Wedding Coordinator, and Blue Moffatt;  
Wedding Planner.*

*Back Row - L-R: Wes Osborne; Corporate Executive Chef, Kendria Sitko; Sales Manager, B-Ann Woodhouse;  
Decor Manager, Shannon Johnston; Assistant General Manager/Wedding Assistant, and Enzo Costantini;  
Executive Chef.*



Our team works with you to ensure every detail of your dream day  
is perfectly planned and implemented.

*You have dreamt it... we will make it happen!*





# Our Venues

## Asessippi Vine Chapel

Overlooking the valley, your guests meander down a winding walkway to our vine wrapped timber framed structure that is nestled in the trees. - BREATHTAKING!

Ceremony / Reception

Up to 200 for ceremony, up to 80 for reception







## *By The River*

This peaceful relaxing location is located in the historic townsite of Asessippi.

Features vintage structures, a grand old maple tree and the Shell River.

The perfect location for wedding photos.





# Sugar Shacks

Make your entrance under a ceiling full of twinkling lights, cedar wrapped walls and a cozy fireplace. Spend the evening under the stars with family and friends making memories around an outdoor fire.

Ceremony / Reception

Up to 200 guests





# Open Air Tents

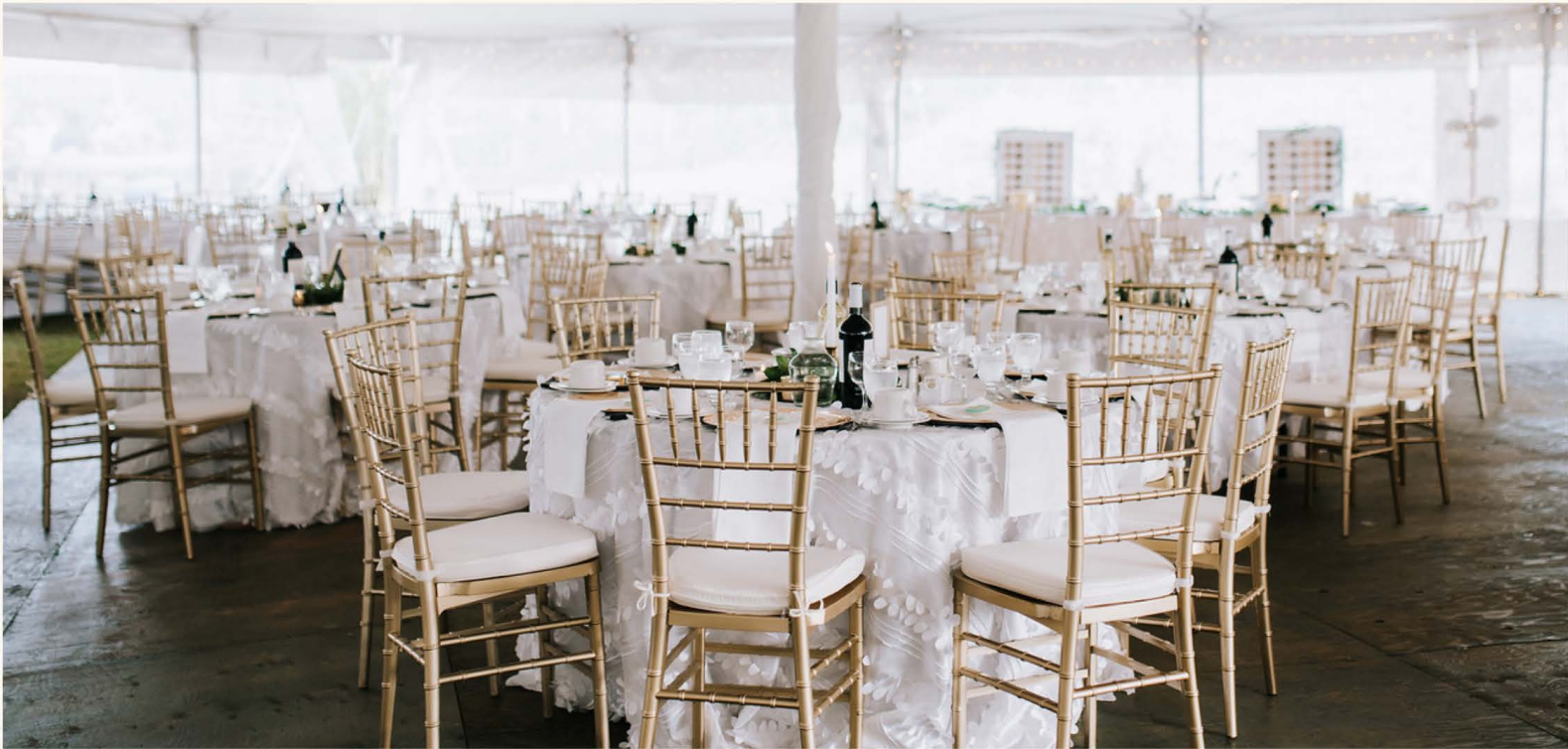
Our coordinators will work with you to organize the perfect tent for your event.

Overlooking the valley, our courtyard, riverside or next to the beach.

To ensure a quality experience there are additional costs associated with tent services; lighting, dance floor, off site catering, power source, fans, bug zappers.

Reception

50 - 300 guests







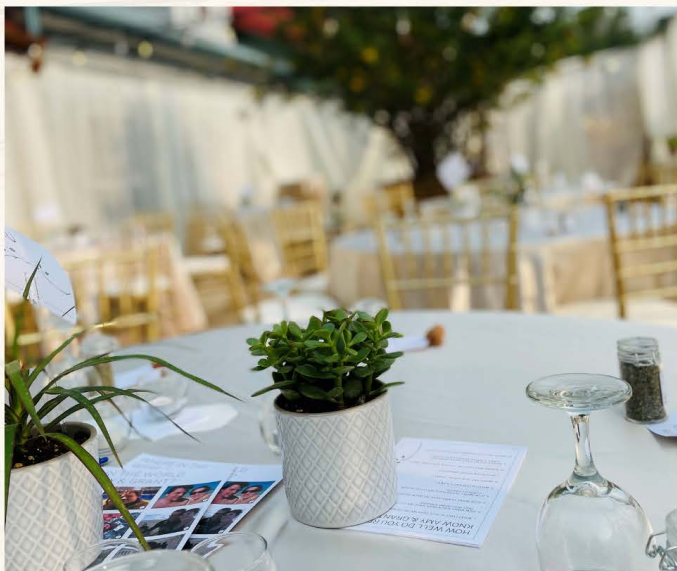


# Stardust

Outdoor reception space, featuring bistro lights hung under the stars wrapped in crisp linen and twinkle lights. Perfect setting for a small intimate wedding.

Outdoor Reception

Up to 50 guests





# Ceremony

Your choice of any location whether indoors or outdoors overlooking the valley, nestled next to the river, surrounded by Mother Nature or next to a cozy fireplace.

## All ceremony packages include:

Altar, Seating, Signing table, Parking area and Attendant.

Reserved signs for front rows, a back up indoor location, setup decorating and tear down and ceremony coordination as well as the use of any other location for your images.

Ceremony requires a Rehearsal. Our wedding coordinators will create a timeline and flow for your ceremony. We will work with your bridal party on etiquette presentations and placement, as well as how to position everyone for the best wedding images.



## Ceremony Add-Ons:

Marriage Commissioner  
Marriage License  
Altar Décor

Hot Chocolate and Baileys  
Tubs of Beer  
Twinkle Lights for Evening  
Outdoor Heaters and Blankets

Champagne  
Bubble Machine  
Staging Areas





# Reception Spaces

Not only do we have a variety of ceremony sites, we also feature a variety of reception spaces. Our team will help you create the perfect setting for you, your family and your friends to celebrate.

We offer a variety of décor options. You may also bring decorations of your own.

## Reception packages include:

Choice of round or  
rectangle tables and chairs  
Service tables – DJ, cake,  
guestbook, podium

Dance floor  
Head table,  
Set up, decorate  
and tear down

All table wares, cutlery,  
side plates, dinner plates,  
water glass, wine glass,  
salt and pepper  
white linen napkins



## Reception Add On's:

Backdrops for  
behind head table,  
Outdoor dance floor  
Escort Cards display &  
Printing

Firepit,  
Barista station,  
Head table risers,  
Table Linens

Sound system,  
Gold / Black Chiavari chairs,  
Cigar &/or Whiskey Set Up,  
Photo Booths







# Winter Weddings





# Food & Beverage

Each couple is invited to our annual taste test in April. Hosted by our service team, come meet our Executive Chef, and taste all our menu items.

Our team loves to create unique meals, hog roasts, elk in a pit, seafood creoles, buffets, BBQ's, poutine buffets, fabulous brunches... you name it.

*Please note* these are current prices and that prices may fluctuate based on the current market at the time of your event.



We have options to appeal to all your guests dietary needs.



Vegetarian Option



Gluten Free Option



Vegan Option



Lactose Free

## Appetizers to Start

**Wings \$25 per dozen**

**Bruschetta \$20 per dozen**

Grilled crostini topped with marinated tomatoes and parmesan cheese

**Shrimp Cocktail \$29 per dozen**

Ice cold jumbo shrimp served with in house made cocktail sauce

**Cheese and Cracker Platter \$11**

Assorted domestic cheese and crackers

**Veggie and Dip Platter \$10**

Seasonal vegetables and Roasted red pepper dip

**Meat and Cheese Platter \$13**

Meat, cheese, pickles and buns.





# Plated Dinners

## Chicken Kiev \$46



Breaded wing bone in chicken breast stuffed with butter and herbs.

## Chicken Parmesan \$46



Breaded wing bone in chicken breast topped with tomato sauce, parmesan cheese and mozzarella cheese.

## Roasted Garlic and Pepper Crusted Stuffed Chicken \$46



Wing bone in chicken breast stuffed with cream cheese and crusted with garlic and red pepper panko.

## Prime Rib Roast \$56



Slow roasted AAA prime rib Au Jus and Yorkshire pudding with no yorkie.

## Roast Beef Dinner \$44



Inside round beef slow roasted with gravy or demi glace.

## Beef Brisket \$44



Slow roasted beef brisket topped with demi glace.

## New York Strip and Lemon Garlic Cream Shrimp \$49



10oz New York strip aged and cut in house with 2 jumbo lemon garlic cream shrimp.

## Stuffed Pork Loin \$36



Pork loin stuffed with red and green pepper and feta cheese topped with a red wine demi glace.

## Salmon with Lemon Caper Cream \$43



Atlantic salmon pan seared and topped with a lemon caper cream sauce.

## Eggplant Parmesan \$33



Layers of eggplant with tomatoe sauce and dairy free cheese.

## Spinach and Cheese Cannelloni \$33



Pasta tubes stuffed with Spinach, Ricotta, Romano and Parmesan cheese topped with Tomatoe sauce and Parmesan cheese.





# Buffets

## Southwest BBQ \$49

Corn bread, southwest salad with BBQ lime dressing, coleslaw, baked beans, roasted okra, Mac & Cheese, Bourbon BBQ slow roasted beef ribs, Cajun style chicken thighs.

Lettuce, tomato, corn, black bean, green onion, crispy tortilla and cheese. BBQ lime dressing (olive oil. BBQ sauce. lime juice and sour cream).

**Add Carved Brisket \$9 per person**

## Manitoba Buffet \$50

Buns and butter, potato and bacon salad, garden salad, white and wild rice pilaf, slow roasted bison short ribs, perogies, grilled corn on the cob, beer battered lemon pepper walleye.

## Italian Buffet \$50

Focaccia and/or garlic bread sticks, bocconcini and tomato salad, Caesar salad, pasta salad, lasagna, meatballs in sauce, chicken parmesan and roasted vegetables.

## Ukrainian Buffet \$49

Garden salad, perogies with butter and onions, garlic sausage with sauerkraut, chicken Kiev, cabbage rolls and baked cauliflower.

## Brunch Buffet \$33

Fresh Waffles, Eggs Benedict, Scrambled eggs, Pan fried Potatoe, Bacon/Sausage, Fruit Platter, Assorted Croissants, Muffins and Danish.

**Add Omelet Station \$10.**

Bacon, Cheese, cream Cheese, Spinach, Peppers, Onions, Mushrooms, and Tomatoe

**Add Carved Ham \$11.**





# Menu Selections

## Starters

Mixed green, almond and cranberry salad with cranberry poppy seed dressing.

Caesar Salad with shaved parmesan, choice of fresh bacon bits or toasted capers & homemade dressing.

Wedge salad: a slant on the traditional, choose between Greek Feta dressing or Blue Cheese bacon dressing; served with carrots, bermuda onions, cucumbers & peppers.

## Side Dishes

Cauliflower or Broccoli with Hollandaise or Cheese Sauce



Honey Dill Carrots

Roasted Vegetables  
Yam, beets, red pepper, red onion, carrot and turnip

## Side Dishes (Choice of 1)

White and Wild Rice Pilaf

Roasted Baby Herb Potatoe

Roasted Garlic Mashed Potatoe

Potatoe Terrine

*Any additional sides can be discussed with the Head Chef*



## Desserts

Sorbet   

Schmoo Torte

Gluten Free Turtle Cheesecake 

Blackout Torte

Strawberry Shortcake

Crème Brulee 

Tiramisu



## *Extra Courses*

### **Charcuterie Platters \$15**

Assorted cheese, Prosciutto, Genoa salami, Pepperoncini, Stuffed olives, and Grilled crostini

### **Spinach and Cheese Cannelloni \$10**

Pasta tubes stuffed with Spinach, Ricotta, Romano and Parmesan cheese topped with Tomatoe sauce and Parmesan cheese



## *Late Night Snacks*

### **Poutine Bar \$16**

Crispy fries, Shredded cheese and Gravy with Pulled Pork and Chicken

### **Pizza Bar \$25 per pizza**

Cheese, Pepperoni, Vegetarian, Canadian, Meat Lovers and Pepperoni and Mushroom

### **Nachos Platter or Bar \$17**

Olives, Jalapeno, Diced tomatoe, Green onion, Seasoned beef and Cheese sauce

### **Taco Bar Hard and Soft \$15**

Hard and soft tortilla with seasoned beef, Diced tomatoe, Shredded lettuce, Jalapeno and Shredded cheddar. With an assortment of Hot sauces.

### **Roasted Red Pepper amd Tomatoe Soup and 3 Cheese Grilled Cheese \$10.95**

Gourmet cheeses, on marble rye bread

### **Bacon Bar \$14**

Thick cut Bacon baked crispy and served with Dipping sauces. (Maple Chili, and Bourbon BBQ)







# Bar Service

Beverages as unique as your celebration!

Do you have a favourite craft beer, a signature cocktail or a preferred wine?

Our team will ensure it is served.

## Types of Bar Service:

Host Bar – wedding bill covers all beverages

Modified host bar – wedding bill covers some beverages

Cash Bar – wedding guests pay for their own beverages – ATM and Debit Machine provided

Ticket Bar – wedding party distributes tickets to guests, the cost of these are put on master bill

Domestic Beer / Shots \$7.75

Cocktails ~ Caesars / Paralyzers \$10.75

Glass of Wine \$7.25

Double Shots \$11.75

## Caesar Bar Set

Let your guests personalize their Caesar with a variety of garnishes.

Pickles, Celery, Peppers, Radishes, Asparagus Spears,  
Pepperoncino's, Pepperoni, Cheese and much more.

## Barista Station

Let our trained baristas serve up a variety of hot or cold coffee brewed beverages.

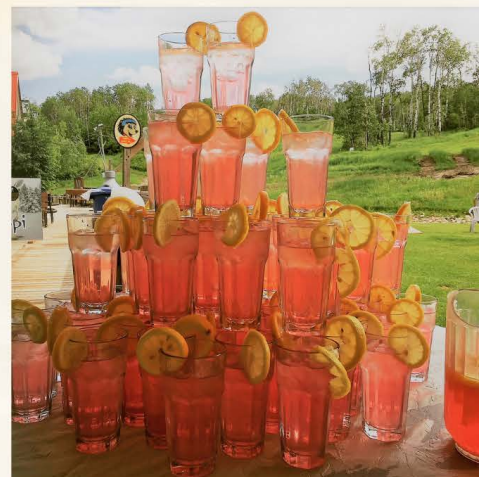
## Hot Chocolate and Bailey Bar

Hot Chocolate to warm your soul, whipped cream, chocolate shavings, sprinkles, marshmallows, and a few of your favorite liquors.

## Wine served with Dinner

Shiraz, Cabernet Sauvignon, Pinot Gris, Sauvignon Blanc

*If you have specific requests for your bar service, our team will gladly work with you.*





# Accommodations

Upon booking your wedding with our team please contact Sara Mryglod, Rooms Manager at The Russell Inn, 204-773-7529. She will be happy to reserve a room block for you and your guests.

The Russell Inn is located 22 km from our location, it is a full service hotel featuring Stag + Raven Day Spa, Suites, a variety of Guestrooms, Family Dining, Lounge, Vendors, Pizza Hut, Tim Hortons, Pool and Waterslide.

## Asessippi Camping Circles

Wanting something more casual and a private location for your guests our camp circle has room for a variety of tents, campers and RV's, full service kitchen, bathrooms, showers, firepits, lawn, firewood.

Reserve for your entire group.

## Camping in the Area

You can choose to stay on site at Asessippi Ski Area & Resort, Asessippi Beach Campground or Asessippi Provincial park.



## Cabin Rentals

### at Asessippi

3 decks overlooking the valley, Sleeps 7 couples, 2 baths, full kitchen, dining, fireplace, fire area, BBQ and so much more.





Our event services are designed and quoted on a client by client basis. Using this customer approach results in events that are individually composed for each client's unique goals, vision and budget.

To plan your one-of-a-kind event contact:

**Blue Moffatt, Wedding Planner (204) 821 6520**  
**[blue@asessippi.com](mailto:blue@asessippi.com)**

